

Witbier 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (48%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 60 % | 3 |
| Grain | Płatki owsiane | 1.5 kg (30%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 14 g | 60 min | 4.3 % |
| Boil | East Kent Goldings | 20 g | 15 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 60 ml | Fermentum Mobile |
| starter kręcony na mieszadło 48h w obj. 1L 10 BLG - ilość zadanych drożdży podana orientacyjnie | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Ziarna kolendry | 7 g | Boil | 10 min |

| | | | | |
|--|----------------------------------|------|------|--------|
| Flavor | Skórka gorzkiej pomarańczy | 20 g | Boil | 10 min |
| Flavor | Starta skórka świeżej pomarańczy | 30 g | Boil | 5 min |
| Starta skórka świeżej pomarańczy - 6 sztuk, gramy podane orientacyjnie | | | | |